

# FOODSLIP

## Food grade anti-seize

## **Description**

MOLYSLIP FOODSLIP is a premium performance, food grade anti-seize and assembly compound formulated to protect fasteners and sliding interfaces from seizure induced by temperature, pressure and corrosion. The high purity base fluid contains micronized high load white solids, including PTFE, to provide excellent lubrication and protection to threads and components operating in areas where there is a possibility of incidental food contact.

MOLYSLIP FOODSLIP is resistant to temperatures up to 340°C and the tenacious film is extremely resistant to water, brine, steam and aqueous cleaners. FOODSLIP provides excellent protection against chemical corrosion (both acid and alkali) and atmospheric oxidation. FOODSLIP is suitable for use on studs, nuts, bolts and other threaded connections on components that need to be dismantled. FOODSLIP can also be used on sliding interfaces/joints and for the lubrication of screw mechanisms operating under high load / low speeds (for example machine tool chucks). Use on stainless steel, aluminium, copper, iron, galvanized steel, brass and PVC pipes, tubes and connections.

MOLYSLIP FOODSLIP is NSF H1 registered for incidental food contact (registration number 161581)

### Features and benefits

- Suitable for incidental food contact NSF H1 registered
- Ensures consistent friction between threads
- Protects against galling and seizure
- Excellent protection against rust and corrosion
- Eases assembly and dismantling of components

### Instructions for use

MOLYSLIP FOODSLIP should be used as supplied. Ensure surfaces to be treated are clean and dry - free from oil, grease or dirt contamination. Apply a thin even coating the surface by brush or with a lint free cloth.



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Refer to the product safety data sheet for guidance on safe handling, storage and disposal.

#### Storage

MOLYSLIP FOODSLIP should be stored in original, unopened packaging, out of direct sunlight at temperatures between 5°C and 35°C. The most up to date shelf life information for Molyslip products can be found on the certificate of analysis issued at the time of manufacture.

## Packaging and product code

Code	Pack		
M112005	500g tin		
M112045	4.5kg pail		

### **Technical data**

Property	Test method Result		
Appearance	-	Smooth white paste	
Consistency	IP50	NLGI 2	
Thickener	-	Organoclay	
Base oil	-	White oil	
Viscosity @ 40°C	IP 71	70 cSt	
Pour point	IP 15	-10°C	
Flash point	IP 34	>200°C	
Drop point	IP132	>300°C	
Effective temperature range	-	-30°C up to +340°C	

Note: these values are typical only and do not constitute a specification



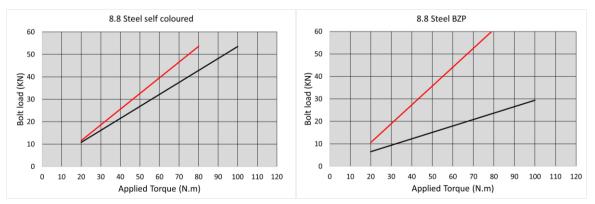
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When a compound is applied to a threaded fastener that will be tightened to a specific torque setting, the torque setting will require adjustment to allow for the lubricating effect of the compound. Failure to do so can result in incorrect tension in the fastener. Correct torque settings can be calculated using the figures quoted in the tables below and the standard thread equation:

	T = KDP		
	T = Torque (N.m) D = Diameter (m) P = Clamping force (N) K = Nut factor		
Material		K	Nut factor
8.8 Steel self co	bloured		0.13
8.8 Steel BZP			0.12
8.8 Steel Hot dip galvanised			0.14
A2 Stainless steel			0.14
Brass			0.13

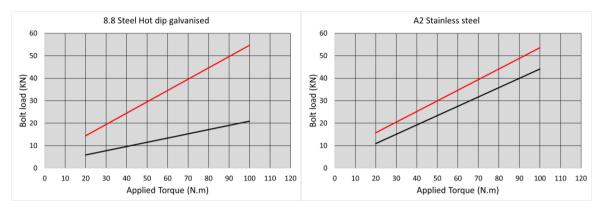
These results were obtained from the tension-torsion relationship measured on M12 x 50mm setscrews with 1.75mm thread pitch, full nut and form A washers. Fasteners were degreased and a thin layer of compound applied to the thread, underside of bolt head and top of the nut.

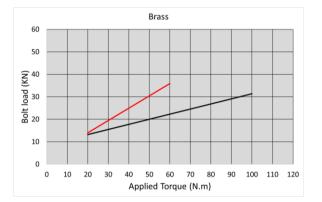




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Black = Degreased fastener

Red = FOODSLIP